

WORKSHOP 55 MENU

3 ITEMS PER PERSON

• R245

WORKSHOP SINGLES

• R90 PER DISH

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CAULIFLOWER & ONION (V) Truffled cauliflower, crunchy onions, sherry vinegar, charred spring onion, onion puree, potato fondant

TUNA Served raw & pickled, spicy tom yum, coconut milk, smoky aubergine puree, soya sauce, candied sesame seeds, coriander

CHEESES (V) Gruyere potato croquette, caramelized onion puree, blue cheese empanada, rosemary berry gel, goat's milk chevre roulade, preserved vegetables roulade, olive

WINTER GARDEN SALAD (V) Selection of seasonal winter vegetables, roast, pickle, puree, olive, parmesan, mayonnaise, shimeji mushrooms

PEA "SOUP" (V) Warm pea volute, confit potato, soft poached egg, smoked & pickled shitake, mint vinaigrette

CAJUN-STYLE OYSTERS Oysters grilled, smoked apple, Cajun seafood crumb, spring onion

DUCK BREAST Pan seared, beetroot & orange risotto, herb crème fraiche, fennel and citrus salsa

MUSHROOM TORTELLINI (V) Exotic mushrooms, truffled ricotta, mushroom ketchup, spring onion, parmesan & mustard cream

LAMB BELLY Rolled, slow roasted, celeriac & parsnip puree, brulee cucumber, sugar snap peas, peppers, mint oil

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CHEEKY BRAISED BEEF Spicy tomato samp & beans, red wine, onion petals, kale

GNOCCHI Seafood bisque, paprika, fennel, prawns, chilled pickled mussels, garlic foam

QUAIL Fire grilled, fragrant spices, feta and chickpea humus, tamarind & date, pickled grape & pomegranate, za'atar, coriander

MACKEREL Pan seared, mango & coriander puree, smoky pickled baby corn, jalapeño, tomato, citrus, avocado

KOREAN CHICKEN Gochujang spiced fire grilled thigh, chilli, crispy fried black rice, spring onion, sesame, cashew nuts, kamahi yoghurt

OSTRICH Fire grilled, refried beans, chipotle chilli & lime crisp, tomato, coriander

SMOKED PORK BELLY Onion & apple puree, white wine braised cabbage, confit potato, whole grain mustard, cress

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SOMETHING SWEETER

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BREAD & BUTTER White chocolate, rhubarb & strawberry ice cream, rhubarb compote

DARK CHOCOLATE TART Crispy pastry, pistachio ice cream, Turkish delight mousse, candied pistachio

UPSIDE DOWN PINEAPPLE PUDDING Candied fennel & coconut ice cream, spiced lemon crumb, fennel tuile

CHURROS Cinnamon sugar, intense orange hot chocolate shot, vanilla ice cream

WORKSHOP 55
SPRING SPECIAL MENU

These Dishes Are Served Individually and
Are Full Size Portions

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BEETROOT RISOTTO • R110 

Baby rainbow beets, fennel, shitake mushrooms, parmesan

OSTRICH • R120

250g fillet, fire grilled, fresh herb salad, parmesan & mustard dressing, strawberries

ROASTED HALF BABY CHICKEN • R115

Slow roasted, served with sriracha & pineapple slaw, potato wedges

WHITE FISH GOUJONS • R145

Crispy tempura white fish, malay-style sweet & sour sauce, preserved lemon yogurt, bombay-style potatoes

SEABASS • R215

Pan seared, potato, salsa of tomato olive & red onion, sautéed broccoli

30-DAY DRY AGED BEEF SIRLOIN • R185

Served with any side dish below

SIDES

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WORKSHOP 55 SALAD • R65 

Grilled romaine lettuce, parmesan & mustard dressing, whipped feta & sundried tomato, capers, olive, onion

CURRIED LENTILS • R65 

Mint and coriander yoghurt, raita

GARLIC & HERB POLENTA CHIPS • R45 

Garlic emulsion

FRIED BLACK RICE • R45 

Kimchi yogurt, green pepper, spring onion, ginger, garlic